

**CONCENTRATION OF SOYBEAN PROTEIN****Publication number:** JP56078561**Publication date:** 1981-06-27**Inventor:** YAMADA YUKIYOSHI; SHIMOKAWA IKUO; AKIYAMA HIROSHI; NAKAGAWA HIROSHI; YOSHIZAKI TOMOZOU**Applicant:** NISSHIN FLOUR MILLING CO**Classification:****- International:** **A23J1/14; A23J1/00;** (IPC1-7): A23J1/14**- European:****Application number:** JP19790153637 19791129**Priority number(s):** JP19790153637 19791129**Report a data error here****Abstract of JP56078561**

**PURPOSE:** Soybeans are treated with ethanol at low temperatures to give a fraction of less denaturalization and of high protein content in high yield. **CONSTITUTION:** Preferably seed skin is roughly removed and then, the flake of raw soybean is treated with ethanol of 60-80vol%, preferably 65-75vol% concentration at 5-30 deg.C, preferably 10-20 deg.C to extract carbohydrates and phospholipids in the soybeans. The resultant soybeans are further treated with an organic solvent of 95-100vol% concentration such as ethanol, hexane or acetone at 40-100 deg.C and the solvent is removed. The residue is crushed so that more than 80wt% becomes less than 30µm particle sizes and fractionated to collect the fraction with particle sizes of larger than 4µm.

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